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Feb 7, 1993

DERWENT-ACC-NO: 1994-132959

DERWENT-WEEK: 199416

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TITLE: Compsn. for prodn. of non-alcoholic drinks - contains green tea, Actinidia fruit, citric acid, ascorbic acid, saccharose and/or stevia infusion and opt. infusion of Feichoa peel

INVENTOR: KHAREBAVA, L G ; KUTUBIDZE, V V ; SARDZHVELADZE, G P

PATENT-ASSIGNEE:

ASSIGNEE

CODE

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PRIORITY-DATA: 1989SU-4750233 (October 17, 1989)

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PATENT-FAMILY:

| PUB-NO | PUB-DATE | LANGUAGE | PAGES | MAIN-IPC |
|---|------------------|----------|-------|------------|
| <input type="checkbox"/> <u>SU 1792627 A1</u> | February 7, 1993 | | 002 | A23L002/00 |

APPLICATION-DATA:

| PUB-NO | APPL-DATE | APPL-NO | DESCRIPTOR |
|--------------|------------------|----------------|------------|
| SU 1792627A1 | October 17, 1989 | 1989SU-4750233 | |

INT-CL (IPC): A23L 2/00

ABSTRACTED-PUB-NO: SU 1792627A

BASIC-ABSTRACT:

The compsn. is based on green tea, citric acid and sweetening substance. To improve health improving and tonising properties of drink, the compsn. additionally contains Actinidia fruit and ascorbic acid, and saccharose and/or 10% aq. infusion of stevia is used as sweetener, at ratio of components (in kg. per 100 l.) green tea 0.3-0.9, Actinidia fruit 8.0-15.0, citric acid 0.10-0.15, ascorbic acid 0.02-0.05, saccharose 5.0-10.0 and/or 10% aq. infusion of stevia 0.6-1.2. The compsn. may additionally contain alcoholic infusion of Feichoa fruit peel in amt. 0.4-0.5 kg. per 100 l. of drink.

Compsn. is prepd. by making infusion of fresh actinidia fruit (in boiling water for 20 min.), filtering, adding filtered infusion of green tea in boiling water contg. citric acid, adding syrup, boiling under vacuo at 60-80 deg.C, removing generated foam to dry substances content 50%, cooling to room temp., filtering and introducing ascorbic acid (as antioxidant and to improve biological activity of

compsn.). Syrup made of saccharose can be replaced by sugar substitute.

USE/ADVANTAGE - In food industry, as the compsn. for prodn. of soft drinks. The compsn. has improved health improving and tonising properties.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: COMPOSITION PRODUCE NON ALCOHOLIC DRINK CONTAIN GREEN TEA FRUIT CITRIC ACID ASCORBIC ACID SACCHAROSE STEVIA INFUSION OPTION INFUSION PEEL

DERWENT-CLASS: D13

CPI-CODES: D03-H01G;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 0035U ; 0135U ; 0419U

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1994-061825

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